

**MOMA 100 Spiral mixer  
with 2 motors and 2 speeds  
Dough capacity 100 kg**



**MAIN FEATURES**

- Bowl, safety guard and dough divider in stainless steel
- High-strength special stainless steel spiral
- Aluminum front and top cover reduces operation noise
- Movement transmission by belts, eliminating noise and costly maintenance
- Plus version has indirect transmission with bevel gearbox on the spiral
- 24-volt low-voltage control panel
- 2 timers, to program the work cycle and ensure its constant repetition
- Bowl jog push button to facilitate extraction dough operation
- Safety device with machine blocking when the bowl guard is raised
- Selector switch for reverse bowl rotation
- Two fixed wheels and two adjustable feet, for easy moving and positioning



Bowl, spiral and dough divider bar



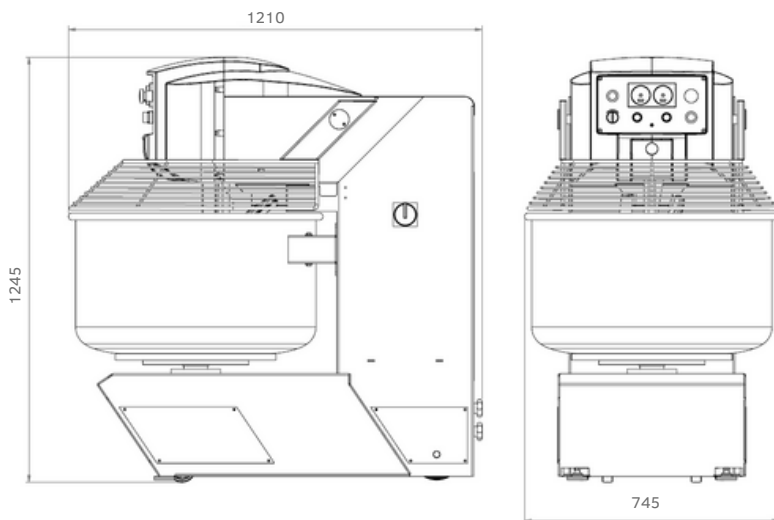
Panel control

**ADVANTAGES**

*Fast mixers, manufactured with sturdy and reliable mechanics, ensure perfect processing of any type of bread and pizza dough for a smooth and refined result.*

**TECHNICAL FEATURES**

<b>Dough capacity</b>	<b>(min/max)</b>	<b>Kg 10/100</b>
<b>Flour capacity</b>	<b>(min/max)</b>	<b>Kg 7/60</b>
<b>Water capacity</b>	<b>(min/max)</b>	<b>Lt 4/40</b>
<b>Bowl volume</b>	<b>Lt</b>	<b>155</b>
<b>Hydro</b>	<b>min-max</b>	<b>50%-65%</b>
<b>Bowl motor</b>	<b>kW</b>	<b>0,55</b>
<b>Spiral motor (Plus version)</b>	<b>1st/2nd kW</b>	<b>4,7/2,6 (4,8/2,6)</b>
<b>Power supply (Plus version)</b>	<b>V/ph/Hz</b>	<b>400/3/50 220/3/60</b>
<b>Electric motor brake</b>		<b>included</b>
<b>Net weight</b>	<b>Kg</b>	<b>450</b>



**Warnings:**

Uses other than those envisaged by the Manufacturer must be authorized by the same.  
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